

The Tennyson Times

June 2011



Hello, everyone!

It's hot. How hot? I heard a tree whistling for a dog. I remembered how to drive a car with only two fingers. I'm praying for rain, not for me because I've seen it; I'm praying for rain so our four year-old daughter Nicole can see it.

Seriously, though, we've entered the time of year in Tucson where only the die-hards are still in town. School's out, vacations are starting, and if you have a pool, you've suddenly got a lot more friends. We're also spending a lot more time at the mall. Not to shop, but to just hang out somewhere that's not the house and has A/C. Both the Tucson Mall and Foothills Mall (because we live near both) have become favorites for Nicole. It's been only three weeks since her last back surgery, and she's already running around. She's actually trying to jump and climb things! We are in so much trouble.

On the home front, we've been busier than usual. Last week, we had the honor of doing a little emergency babysitting for friends. One of their three children had to stay in the hospital for two days (she's recovered and is home now), and we were happy to watch the other two. Now that was exciting—three children, four and under, and all *very* busy. Nicole had a blast, although now she asks daily if the kids are coming over again.

Nicole is definitely growing up—nap time seems to be a thing of the past. On the bright side, she's going to bed at night earlier and sleeping in a little longer. This means finding new and creative ways to get her to do something restful for an hour or so every afternoon, just so that Chris can put her own feet up for a bit. Nicole's idea: con Mommy into "making," (i.e., drawing and cutting out) various things or sitting and reading book after book. Ah, well, we certainly can't complain!

We've also entered the busiest time of year for home buyers, at least the buyers who Matt usually works with: first-time and mid-level buyers. There's a lot of inventory out there and, as you've probably seen in the news, there are a lot of ... interesting homes for sale that have been foreclosed. If you're looking for a good story, call Matt, because he's seen just about everything you can imagine from missing kitchens and baths to fully upgraded homes that are move-in ready.

As always, we love hearing from you. Keep in touch, and try not to melt out there!

*As always,
Matt & Chris Tennyson*

☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆		☆
☆		☆
☆		☆
☆	<i>In This Issue:</i>	☆
☆ ♦	News from Matt and Chris	☆
☆ ♦	May's Quiz Answer and June's Quiz Question	☆
☆ ♦	Funnies	☆
☆ ♦	Home Vacation Ideas	☆
☆ ♦	Birthdays & Anniversaries	☆
☆ ♦	Recipe of the Month: Red Pepper Salmon Pasta	☆
☆		☆
☆		☆
☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆ ☆		☆

May's Quiz

Answer:

Santa Cruz River and the Rillito River

There are also the Pantano Wash, Sabino Creek, Tanque Verde Creek and Bear Canyon Creek, which feed the Rillito.

Congratulations to **Brian & Stephanie Strand**, you won the drawing for free movie tickets! Call Matt at 615-8432 to collect your prize.

Thanks to everyone who responded correctly:

Sandy & Anne Shiff, Jack & Lillian Lovio, Aaron & Rebecca Shoop, Steve Zavatsky, Michael Posko, Colin Cople, Byron & Jodi McManus, Mike Horton, Cheryl Clawson, Brian & Stephanie Strand, Felicitas Sokec, George and Stephanie Sharp, Bitaya Mulato, Byron Keck, Linda Freeman, James Fessler & Kristie Storie, Gina Gonzales, Patrick Richardson, Jim Fay

Good luck next month!

June's Quiz Question

Send us the correct answer before **July 15** and we'll enter you in our drawing for **free movie tickets**.

Here's the question:

Who won the NBA finals, the Miami Heat or the Dallas Mavericks?

Either call or e-mail your answer to **615-8432** or **matt@HUDSinTucson.com**. If you would like to receive e-mail reminders, contact us!

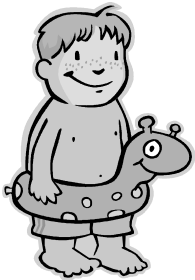


Paraprosdokians

A paraprosdokian is a figure of speech in which the latter part of a sentence or phrase is surprising or unexpected in a way that causes the reader or listener to reframe or reinterpret the first part. Check out the following for examples:

- ☺ Do not argue with an idiot. He will drag you down to his level and beat you with experience.
- ☺ I want to die peacefully in my sleep, like my grandfather. Not screaming and yelling like the passengers in his car.
- ☺ The last thing I want to do is hurt you. But it's still on the list.
- ☺ If I agreed with you, we'd both be wrong.
- ☺ Knowledge is knowing a tomato is a fruit; wisdom is not putting it in a fruit salad.
- ☺ The early bird might get the worm, but the second mouse always gets the cheese.
- ☺ A bus station is where a bus stops. A train station is where a train stops. On my desk, I have a workstation.
- ☺ Whenever I fill out an application, in the part that says, "In an emergency, notify:" I always put, "DOCTOR."
- ☺ I didn't say it was your fault; I said I was blaming you.
- ☺ Why does someone believe you when you say there are four billion stars, but always checks when you say the paint is wet?
- ☺ You do not need a parachute to skydive. You definitely need a parachute to skydive twice.
- ☺ The voices in my head may not be real, but they have some darned good ideas!
- ☺ Always borrow money from a pessimist. He won't expect it back.
- ☺ I discovered I scream the same way whether I'm about to be devoured by a great white shark or if a piece of seaweed touches my foot.
- ☺ I used to be indecisive. Now I'm not sure.
- ☺ When tempted to fight fire with fire, remember that the Fire Department usually uses water.
- ☺ You're never too old to learn something stupid.
- ☺ To be sure of hitting the target, shoot first and call whatever you hit the target.
- ☺ Some people hear voices. Some see invisible people. Others have no imagination whatsoever.
- ☺ A bus is a vehicle that runs twice as fast when you are after it as when you are in it.

Reprinted from <http://www.gcfl.net>.



Home Vacation Ideas

You know summer has arrived when it seems like everyone you know is talking about vacations. For Tucsonans, those vacations are usually somewhere cooler, which sounds pretty good right about now!

Many of us are being extra-cautious about spending much on vacation these days, however, so the trick become staking some time off without breaking the bank. For most, the answer is a home vacation.

Home vacation. Notice this isn't a "stay-cation," that much-maligned week at home that just sounds pathetic. Getting out of town is usually best for truly disconnecting from work and day-to-day responsibilities. However, if travel just isn't in the budget right now, there are still ways to really enjoy yourself.

Be vague with everyone else about where you'll actually be. Don't lie, but you can simply state, "I'll have my mobile for emergencies." That way, you can still "get away" from it all, especially the office. (And if you can get away with it, don't check your work email or voice mails during your time off, either!)

Don't do the things you usually do when you're home. If you normally veg in front of the television every evening, don't do it now! Don't do your household chores—make sure you have clean clothes, clean bathrooms, a fully-stocked refrigerator, mowed lawn, etc. the week before your vacation time. Instead of eating the same menu you normally do, try some exotic recipes or check out new restaurants. You can even pitch a tent in the backyard or let the kids sleep in sleeping bags in the living room. Just break up your usual routine so that you feel like you're on vacation.

Get out of the house. Okay, so it's 100 degrees outside. That doesn't mean there isn't anything fun to do! Do your research ahead of time, and find some local activities that you've never tried before. Pick out some free and cheap attractions, and mix them up with bigger splurges. It's amazing that we tend to take local attractions for granted and only think of them when we have out-of-town guests to entertain! How many times have you wanted to take a day trip, but just didn't want to use up half your weekend?

Take some time for your favorite activities. Many of us have hobbies that we don't take the time to pursue in our daily lives. This is the time to really do what will relax us most. Let's say you plan to have four out of seven days spent out of the house; break up those activities with some of the more home-bound things you enjoy. Break out the crafts, or stage a movie marathon, or even do a quick house project like painting a room (if that's really what you like to do). That's one thing with traveling vacations that many of us forget—the unplanned downtime that allows us to really recharge.

Don't forget that vacation time, even at home, is a great opportunity for some special memories. Spend time with the people you love, take pictures, and have fun.

☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆

News and Announcements

Happy Birthday to...

- ☆ Paul Adams
- ☆ Michele Adams
- ☆ Rick Adams
- ☆ Grace Carter
- ☆ Josh Ely
- ☆ Tennielle Ely
- ☆ Davis Green
- ☆ Daniel Green
- ☆ Zackary Herfkens
- ☆ Michael Horton
- ☆ Paul Houghton
- ☆ Penny Jacob
- ☆ Stephanie LaVeer
- ☆ Rebecca Laventure-Melhado
- ☆ Michael Leard
- ☆ Mary Leard
- ☆ Megan Lindstrom
- ☆ Paul McCullar
- ☆ Byron McManus
- ☆ Alexander Ochotorena
- ☆ June Olsen
- ☆ Michael Posko
- ☆ Colin Robertson
- ☆ Brian Strand
- ☆ Christina Tennyson
- ☆ Paul Volpe
- ☆ Freddis Williams
- ☆ Rosanne Williams
- ☆ Vivian Williams



Happy Anniversary to...

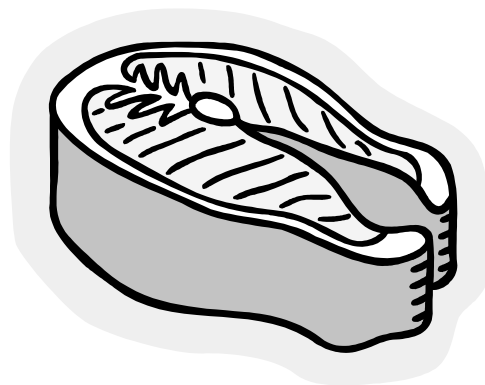
- ☆ Rick & Norma Adams
- ☆ Abdul & Nasreen Chaudhry
- ☆ Shawn & Misty Eggleston
- ☆ Jon Hale & Vanessa Castiglia-Hale
- ☆ Mark & Stephanie LaVeer
- ☆ John & Erica Price
- ☆ Craig & Stephanie Rice
- ☆ Sandy & Anne Shiff
- ☆ Matthew & Christina Tennyson
- ☆ Freddis & Vivian Williams

☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆☆

Red Pepper Salmon Pasta

Ingredients

- 4 (4 ounce) fillets salmon
- 2 tablespoons lemon juice
- 1/2 cup roasted red bell peppers
- 1/3 cup grated Parmesan cheese
- 1 tablespoon cornstarch
- 2 teaspoons minced jalapeno peppers
- 1 clove garlic, minced
- 1/4 cup chopped fresh cilantro
- 1 cup chicken broth
- 1 (8 ounce) package angel hair pasta



Directions

1. In an 8 inch baking dish, arrange filets in a single layer. Sprinkle with lemon juice. Tightly cover dish with foil. Bake at 450 degrees F (230 degrees C). Cook until fish is opaque, but still moist looking in thickest part, 12 to 14 minutes.
2. Meanwhile, in a blender, smoothly puree red peppers, parmesan, cornstarch, chili, and garlic. Add cilantro and chicken broth; whirl to blend.
3. Pour pepper mixture into a 10 inch frying pan. Stir over high heat until boiling. Reduce heat to keep warm.
4. Cook pasta in 3 quarts boiling water until tender to bite, about 7 minutes. Drain, and return to pan.
5. Stir juices from the baked salmon into red pepper sauce. Mix 1 1/2 cups sauce with pasta. Spoon pasta onto plates. Top with fish, and drizzle with remaining sauce. Makes 4 servings.

Reprinted from <http://www.allrecipes.com>.

Copyright 2011 Matthew and Christina Tennyson. This information is solely advisory, and should not be substituted for legal, financial or tax advice. Any and all financial decisions and actions should be made with the advice and counsel of a qualified attorney, financial advisor and/or CPA. We cannot be held responsible for actions you may take without proper financial, legal or tax advice. This newsletter is intended for entertainment purposes only. Credit is given to the authors of various articles that are reprinted when the original author is known. Any omission of credit to an author is purely unintentional and should not be construed as plagiarism.

Contact Us

Tennyson & Tennyson, P.C.
Keller Williams Southern Arizona
1745 E. River Rd., Ste. 245
Tucson, AZ 85718
www.HUDSinTucson.com

Matthew Tennyson, CRS, GRI
Associate Broker
Office telephone: (520) 615-8432
Mobile telephone: (520) 631-0032
E-mail:
Matt@HUDSinTucson.com

